



PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Cucumbers, Farmers Cheese, Urfa Chili, Seeds

Local Beet Dip, Carta di Musica

Young Lettuces, Candied Carrots, Citrus Miso Vinaigrette,
Marcona Almonds

WINE PAIRING

PINOT GRIS | VIGNETI DEL SOLE | 2025
| IT

SECOND

CHOICE OF

Saffron Spaghetti, Fra Diavolo, Long Fin Squid, Razor Clams

Black Emmer Malfalde, Shortrib Ragu, Parmesan, Basil

Spinach Raditore, Asparagus, Cream, Cured Egg Yolk

WINE PAIRING

CABERNET SAUVIGNON | GROUNDED WINE CO | 2020 |
WA

DESSERT

Apple Crisp, Whipped Cream

WINE PAIRING

AMARO NONINO | AMARO | ITALY

FEATURED FARMS

Wild Hive, Norwich Meadows, Home Farm, Harlem Valley Homestead,

Thistle Pass, Sharon Mountain Greens, Chaseholm

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs

may increase your risk of foodborne illness

Please inform your server of any allergies or dietary restrictions.
We are more than happy to accommodate your needs.

@troutbeck.ny